

IN THE CLAIMS

Claims 7-8, 10, 16-19, and 23-26 have been cancelled without prejudice and without dedication or surrender thereof.

Claims 1, 3-6, 9, 11-13, 20, 22, and 27 are amended and rewritten as follows, and new claims 28-29 are added as follows:

1. A process for the preparation of a protein hydrolysate from soy flour, said process comprising:

- (1) hydrolyzing an aqueous slurry of defatted soy flour containing from 6-30% solid content w/v using a proteolytic enzyme of plant origin at pH 5-9 and temperature of $53 \pm 5^{\circ}\text{C}$ under stirring for a range of from 30 minutes to 6 hours;
- (2) inactivating the enzyme [by a known manner];
- (3) adjusting the pH value of the slurry to a range between about 6 and about 7; and
- (4) separating solids [by a known manner] and drying the resultant clarified liquor to obtain said hydrolysate.

3. A process as claimed in claim 1, wherein the plant origin proteolytic enzyme is selected from the group consisting of papain and bromelin.

4. A process as claimed in claim 1, wherein 0.4-0.6% w/w of the proteolytic enzyme is added to the soy flour.

5. A process as claimed in claim 1, wherein the hydrolysis is effected for a period of 3-4 hours.

6. A process as claimed in claim 1, wherein the drying is effected by freeze drying, spray drying, or drum drying.

A14 9. A process as claimed in claim 1, wherein the protein hydrolysate has 2-2.2g/100ml bitterness recognition threshold units.

A15 11. A process as claimed in claim 1, wherein the protein hydrolysate obtained in step (4) has 30 to 35% degree of hydrolysis, as determined by Trinitrobenzenesulphonic acid (TNBS) procedure.

12. A process as claimed in claim 1, wherein the protein hydrolysate obtained has a color of cream and a yield of 20-25% on flour basis.

13. A process as claimed in 1, wherein protein hydrolysate has 3.0 to 5.0% moisture, 8.0 to 8.5% nitrogen, and 30.0-35.0% degree of hydrolysis, as determined by Trinitrobenzenesulphonic acid (TNBS) procedure.

A16 20. A protein hydrolysate obtained from soy flour, comprising from 20 to 30 trypsin inhibitor units/mg activity, 95 to 98% Nitrogen Solubility Index, 1 to 1.4% of salt content, 3 to 5% moisture, 8 to 8.5% nitrogen and 30 to 35% degree of hydrolysis, as determined by Trinitrobenzenesulphonic acid (TNBS) procedure.

A17 22. A protein hydrolysate as claimed in claim 20, comprising 2 to 2.2g/100 ml bitterness recognition threshold units.

27. A protein hydrolysate as claimed in claim 20, which is the color of cream.

A18
A19 28. A process as claimed in claim 1, wherein the protein hydrolysate obtained in Step (4) is soluble in water at a range of pH from 1 to 14.